中餐任点任吃

# **Buffet Menu**

最少3位成人Min. 3 Adults



11-22

桌号 Table No.	
成人	位
Adult	pax
儿童	位
Child	pax

星期一至星期五午餐/晚餐 Mon to Fri Lunch & Dinner

FIXED PRICE FOR CHILD 儿童定价 Child: **\$16.80** + / Pax (Child height from 100cm to 140cm) Child height below 100cm free of charge

星期六,星期天与公假午餐与晚餐 Sat /Sun /PHs Lunch & Dinner

成人 Adult: \$35.80+ Per Pax 成人 Adult: \$39.80+ Per Pax

公假前夕午餐与晚餐 Eve of PHs Lunch & Dinner

成人 Adult: \$39.80+ Per Pax

每位另加\$2.00中国茶,湿纸巾与花生费, 各价格另加现行消费税

Chinese tea, pickles & towel charge @ \$2.00 per pax

& all prices subjected to Prevailing GST

We serve small portion for 3 -6 persons Large portion for 7-10 persons 我们将根据您的人数决定菜肴的份量 提供小份给3至6人份/大份给7至10人

备货有限, 卖完为止 WHILE STOCK LAST

## 买3送1

每3位成人消费,第4位将享有免费

## Buy 3 get 1 free

Enjoy 1 dines FREE with every 3 paying adults

#### 本公司保留权利随时更改菜单与价钱以及任何促销条例

We reserved the right to make any Changes including change in price, content, terms, at any time without prior notice.



万兴@文庆 **BAN HENG @ Boon Keng** Blk 22 Boon Keng Rd #01-21 Singapore 330022

Tel: 6291 0407 / 6298 5285 Website: www.banheng.com.sg 营业时间 Business Hours:

午餐 Lunch: 11.30am - 3.00pm 最后点菜 Last dish order by 2.30 pm

晚餐 Dinner: 6.00pm - 10.30pm 最后点菜 Last dish order by 9.30 pm 请勿浪费食物,剩余食物将会按每100克 \$5.00+, 点心与酥炸小食每件\$1.00+ 另收费 Wastage of food will be charged \$5.00+ per 100gm, Dim Sum & Crispy Snacks \$1.00+/piece

自助餐所有食品只限堂食,不可打包 All buffet food is for dine-in only, not for take-away							
Hong Kong Dim Sum	香港点心	<b>1</b> st Order	<b>2</b> <sup>nd</sup> Order	<b>3<sup>rd</sup></b> Order			
01 Steamed Shrimp Dumpling (4 pcs)	龙皇鲜虾饺 (4件)						
02 Steamed Siew Mai with Crab Roes(4 pcs)	蟹皇蒸烧卖 (4件)						
03 Steamed Pork Ribs with Black Bean	豉汁蒸排骨 (1碟)						
04 Steamed Chive Dumpling with Shrimp(4p)	潮州韭菜水晶球 (4件)						
05 Shang Hai Xiao Long Bao (4 pcs)	原味上海小笼包(4件)						
06 Bak Kut Teh Xiao Long Bao (4 pcs)	肉骨茶小笼包(4件)						
07 Steamed Char Siew Buns (3 pcs)	蜜汁义烧包(3件)						
08 Bamboo Charcoal Musang Liu Sha Bun/3pcs	竹炭猫山王流沙包3件						
09 Steamed Sponge Cake in HK Style (4pc)	港式蒸马拉糕 (4件)						
10 Fried Shrimp Bean Curd Roll (4 pcs)	鲜虾腐皮卷 (4件)						
11 Deep-fried Mango Shrimp Roll (4 pcs)	香芒炸虾筒 (4件)						
12 Deep-fried Banana Tempura (4 pcs)	酥炸香蕉天妇罗(4件)						
13 Deep-fried Carrot Cakes (4 pcs)	香煎萝卜糕 (4件)						
Appetizers	开胃冷菜						
14 Century Egg with Ginger	姜片皮蛋						
15 Jelly Fish with Thai Sauce	泰式海蜇						
16 Fruits with Prawns Salad	沙律明虾						
17 Sliced Smoke Goose Meat	烟熏鹅片						
Crispy Snacks	酥炸小食						
18 Crispy Bean Curd Skin	香脆烤素方						
19 Salted Egg Yolk Fish Skin	旦黄香脆鱼皮						
20 Deep-fried Bun (By Pc.)	黄金炸馒头(以粒计)						
21 Deep-fried Durian Ball (By Pc.)	酥炸榴莲球 (以粒计)						
22 Fried Seafood Roll (By Pc.)	潮式海鲜卷(以粒计)						
23 Deep Fried Chicken Wing (By Pc.)	香酥炸鸡翅(以只计)						

请勿浪费食物,剩余食物将会按每100克 \$5.00+ Wastage of food will be charged \$5.00+ per 100gm, [					Tofu 8	& Vegetables	豆腐、蔬菜	<b>1</b> st Order	<b>2</b> <sup>nd</sup> Order	<b>3</b> rd Order
自助餐所有食品只限堂食,不可打包 All buffe	et food is for dine-in	only, no	t for tak	e-away	45 Mapo Tofu		麻婆豆腐			
Soup (Min. for 3 persons)	汤羹类(最少3位)	1st Order	<b>2</b> <sup>nd</sup> Order	<b>3</b> rd Order	46 Hot Plate Tofu		铁板豆腐			
24 Szechuan Hot & Sour Soup (Min. for 3 pax)	 四川酸辣羹				47 Fried Kang Kong w	ith Sambal Sauce	马来风光			
25 Crab Meat Sweet Corn Soup (Min. for 3 pax)	 蟹肉粟米羹				48 Stir-fried Ceylon Sp	inach with Sambal Sauce	三峇帝皇苗			
26 Shark's Fin Soup with Crabmeat & Dried Scallop	——————————— 干贝蟹肉鱼翅			!	49 Sautéed Long Bear	n with Dried Chilli Minced Pork	干煸肉碎长豆			
(One serving per diner only)	(每人只限点一次)				50 Fried Baby Kai-Lan	with Oyster Sauce	蚝油小芥兰			
Poultry & Meat	家禽、肉类				51 Fried Lettuce with 0	Garlic	蒜蓉生菜			
27 Fried Chicken Dices with Dry Chili	宫保鸡丁				52 Stewed Assorted "L	uohan" Vegetables	罗汉上素			
28 Chicken Chop with Special Green Apple Sauce	苹果酱鸡扒				Rice	e / Noodles	饭/面类			
29 Wok fried Mongolian Pork Ribs	蒙古排骨				53 Wok-Fried Hor Fun		干炒河粉			
30 Wok-fried Pork Ribs with Coffee Sauce	咖啡排骨				54 Braised Ee Fu Noo	dles	干烧伊府面			
31 Sweet & Sour Pork with Pineapple	酸甜咕咾肉				55 Fried Mian Xian in I	Homemade Style	家乡炒面线			
32 Fried Venison with Ginger & Spring Onions	姜葱爆鹿肉				56 Fried Rice with Cra	b Meat and Egg	蟹肉蛋炒饭			
33 Braised Goose Meat in Teo Chew Style	潮州卤鹅片				I	Dessert	甜品			
Seafood	海产类	-	-	_	57 Chilled Grass Jelly	with Longan	冻仙草龙眼			
34 Steamed Patin Fish w/ Homemade Special Sauce	秘汁蒸巴汀鱼				58 Chilled Sago Crean	n with Honeydew	蜜瓜西米露			
35 Steamed Sea Bass in Hong Kong Style	港式蒸金目卢				59 Red Bean Paste wi	th Lotus Seeds	莲子红豆沙			
36 Deep-fried Tilapia with Spicy Lemon Grass Sauce	酸辣酱炸红鱼				60 Sweetened Yam Pa	aste with Gingko Nuts	白果芋泥			
37 Deep-fried Fish Fillet with Thousand Island Sauce	千岛酱炸鱼柳					cial Dessert	特备甜品			
38 Sweet & Sour Fish Fillets	西湖酸甜鱼片				· ·	ne serving per diner only)	(每位只限点一次) 	1	桌号	
39 Fried Prawns with Egg Yolk & Lemon Sauce	西柠汁奶香虾				-	61 Kong Cha Bubble Tea				ole No
40 Fried Prawns with Cereal	麦片香虾					62 Soya Bean Pudding 63 Homemade Osmanthus Flower Jelly				
41 Poached Live Prawns	白灼活虾						清凉桂花糕			
42 Deep Fried Prawn with Wasabi Mayo	日式芥末虾球				64 French Cheese Cal	Ke	法国芝士蛋糕			
43 Wok-fried Mussels with Spicy Bean Sauce	豉椒炒青口				65 Italian Gelato  French Vanilla	Dark Chocolate	意大利冰淇淋 Mango Lassi	White CI	nocolate	$\neg$
44 Sautéed Lala in Hong Kong Typhoon Style	避风塘炒啦啦				A香草	B黑朱古力	C芒果		ry D覆盆	注子

中餐任点任吃

**Buffet Menu** 

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星期一至星期五午餐/晚餐 Mon to Fri Lunch & Dinner

成人 Adult: \$42.80+ Per Pax

FIXED PRICE FOR CHILD 儿童定价 Child: \$16.80 + / Pax (Child height from 100cm to 140cm) Child height below 100cm free of charge

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#### 万兴@文庆 **BAN HENG @ Boon Keng**

Blk 22 Boon Keng Rd #01-21 Singapore 330022 Tel: 6291 0407 / 6298 5285

B8 Double-boiled Bird Nest with Peach Gum (Last Serving)

Website: www.banheng.com.sg

桌号 Table No.	
成人 Adult	位 pax
儿童 Child	位 pax

星期六,星期天与公假午餐与晚餐 Sat /Sun /PHs Lunch & Dinner 成人 Adult: \$46.80+ Per Pax

公假前夕午餐与晚餐 Eve of PHs Lunch & Dinner

成人 Adult: \$46.80+ Per Pax

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Enjoy 1 dines FREE with every 3 paying adults

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桃胶炖雪燕(最后享用)

CHEF'S RECOMMENDATION (One serving per diner only)	厨帅精选 (每位只限点一次)	
B1 Mini Buddha Jump Over The Wall	迷你佛跳墙	
B2 Chilli Crab or Black Pepper Crab (Choose one flavour only)	辣椒螃蟹/黑椒螃蟹	
B3 Deep Fried Soon Hock or Steamed Cod Fish w/ Garlic	油浸笋壳/金银蒜蒸鳕鱼	
B4 Poached Live Prawns w/ Chinese Herbs & Cordyceps	虫草滋补药膳活虾	
B5 Sautéed Scallop with Broccoli in XO Sauce	XO带子西兰花	
B6 Chicken Satay served with Cucumber & Onion	鸡肉沙爹	
B7 Deep-fried Homemade Durian Roll	自制酥炸榴莲卷	

请勿浪费食物,剩余食物将会按每100克 \$5.00+, 点心与酥炸小食每件\$1.00+ 另收费 Wastage of food will be charged \$5.00+ per 100gm. Dim Sum & Crispy Spacks \$1.00+ / piece

Hong Kong Dim Sum	香港点心	<b>1</b> st Order	<b>2</b> <sup>nd</sup> Order	
01 Steamed Shrimp Dumpling (4 pcs)	龙皇鲜虾饺 (4件)			]
02 Steamed Siew Mai with Crab Roes(4 pcs)	蟹皇蒸烧卖 (4件)			I
03 Steamed Pork Ribs with Black Bean	豉汁蒸排骨 (1碟)			I
04 Steamed Chive Dumpling w/ Shrimp/4pcs	潮州韭菜水晶球 (4件)			Ī
05 Shang Hai Xiao Long Bao (4 pcs)	原味上海小笼包(4件)			
06 Bak Kut Teh Xiao Long Bao (4 pcs)	肉骨茶小笼包 (4件)			
07 Steamed Char Siew Buns (3 pcs)	蜜汁义烧包(3件)			
08 Bamboo Charcoal Musang Liu Sha Bun/3pcs	竹炭猫山王流沙包3件			
09 Steamed Sponge Cake in HK Style(4pcs)	港式蒸马拉糕 (4件)			I
10 Fried Shrimp Bean Curd Roll (4 pcs)	鲜虾腐皮卷(4件)			Ī
11 Deep-fried Mango Shrimp Roll (4 pcs)	香芒炸虾筒 (4件)			1
12 Deep-fried Banana Tempura (4 pcs)	酥炸香蕉天妇罗(4件)			1
13 Deep-fried Carrot Cakes (4 pcs)	香煎萝卜糕 (4件)			1
Appetizers	开胃冷菜		•	_
14 Century Egg with Ginger	姜片皮蛋			I
15 Jelly Fish with Thai Sauce	泰式海蜇			1
16 Fruits with Prawns Salad	沙律明虾			1
17 Sliced Smoke Goose Meat	烟熏鹅片			1
Crispy Snacks	酥炸小食	•	•	_
18 Crispy Bean Curd Skin	香脆烤素方			Ī
19 Salted Egg Yolk Fish Skin	旦黄香脆鱼皮			Ī
20 Deep-fried Bun (By Pc.)	黄金炸馒头(以粒计)			t
21 Deep-fried Durian Ball (By Pc.)	── 酥炸榴莲球 (以粒计)			t

潮式海鲜卷(以粒计)

香酥炸鸡翅(以只计)

22 Fried Seafood Roll (By Pc.)

23 Deep Fried Chicken Wing (By Pc.)

请勿浪费食物,剩余食物将会按每100克 \$5.00+ Wastage of food will be charged \$5.00+ per 100gm, [					Tofu & Vegetables	豆腐、蔬菜	<b>1</b> st Order	<b>2</b> <sup>nd</sup> Order	<b>3</b> rd Order
自助餐所有食品只限堂食,不可打包 All buffe	et food is for dine-in	only, nc	ot for tak	(e-away	45 Mapo Tofu	麻婆豆腐			
Soup (Min. for 3 persons)	汤羹类(最少3位)	1st Order	<b>2</b> <sup>nd</sup> Order	<b>3</b> rd Order	46 Hot Plate Tofu	铁板豆腐			
24 Szechuan Hot & Sour Soup (Min. for 3 pax)	 四川酸辣羹				47 Fried Kang Kong with Sambal Sauce	马来风光			
25 Crab Meat Sweet Corn Soup (Min. for 3 pax)	蟹肉粟米羹				48 Stir-fried Ceylon Spinach with Sambal Sauce	三峇帝皇苗			
26 Shark's Fin Soup with Crabmeat & Dried Scallop	干贝蟹肉鱼翅				49 Sautéed Long Bean with Dried Chilli Minced Pork	干煸肉碎长豆			
(One serving per diner only)	(每人只限点一次)				50 Fried Baby Kai-Lan with Oyster Sauce	蚝油小芥兰			
Poultry & Meat	家禽、肉类				51 Fried Lettuce with Garlic	蒜蓉生菜			
27 Fried Chicken Dices with Dry Chili	宫保鸡丁				52 Stewed Assorted "Luohan" Vegetables	罗汉上素			
28 Chicken Chop with Special Green Apple Sauce	苹果酱鸡扒				Rice / Noodles	饭/面类			
29 Wok fried Mongolian Pork Ribs	蒙古排骨				53 Wok-Fried Hor Fun	干炒河粉			
30 Wok-fried Pork Ribs with Coffee Sauce	咖啡排骨				54 Braised Ee Fu Noodles	干烧伊府面			
31 Sweet & Sour Pork with Pineapple	酸甜咕咾肉				55 Fried Mian Xian in Homemade Style	家乡炒面线			
32 Fried Venison with Ginger & Spring Onions	姜葱爆鹿肉				56 Fried Rice with Crab Meat and Egg	蟹肉蛋炒饭			
33 Braised Goose Meat in Teo Chew Style	潮州卤鹅片				Dessert	甜品			
Seafood	海产类				57 Chilled Grass Jelly with Longan	冻仙草龙眼			
34 Steamed Patin Fish w/ Homemade Special Sauce	秘汁蒸巴汀鱼				58 Chilled Sago Cream with Honeydew	蜜瓜西米露			
35 Steamed Sea Bass in Hong Kong Style	港式蒸金目卢				59 Red Bean Paste with Lotus Seeds	莲子红豆沙			
36 Deep-fried Tilapia with Spicy Lemon Grass Sauce	酸辣酱炸红鱼				60 Sweetened Yam Paste with Gingko Nuts	白果芋泥			
37 Deep-fried Fish Fillet with Thousand Island Sauce	千岛酱炸鱼柳				Special Dessert	特备甜品	B8 桃胶 Double-boile	led Bird	
38 Sweet & Sour Fish Fillets	西湖酸甜鱼片				(Below dessert one serving per diner only)	(每位只限点一次)	Nest with Po	each Gum	
39 Fried Prawns with Egg Yolk & Lemon Sauce	西柠汁奶香虾				61 Kong Cha Bubble Tea	珍珠奶茶	-	桌号 Tabl	- le No
40 Fried Prawns with Cereal	麦片香虾				62 Soya Bean Pudding	老婆豆花		Ιανι	e No
41 Poached Live Prawns	白灼活虾				63 Homemade Osmanthus Flower Jelly	清凉桂花糕			
42 Deep Fried Prawn with Wasabi Mayo	日式芥末虾球				64 French Cheese Cake	法国芝士蛋糕		<b> </b>	
43 Wok-fried Mussels with Spicy Bean Sauce	豉椒炒青口				65 Italian Gelato  French Vanilla  Dark Chocolate	_ 意大利冰淇淋 Mango Lassi	White Cho		
44 Sautéed Lala in Hong Kong Typhoon Style	避风塘炒啦啦					Mango Lassi C芒果	Raspberry		子